



#### In your box

- 2 Russet Potatoes
- 1 Roma Tomato
- 1 Yellow Onion
- 2 Pretzel Buns
- 1 oz. Blue Cheese
- 4 oz. Alfredo Sauce
- 1 tsp. BBQ Spice Rub

#### Customize It Options

- 10 oz. Steak Strips
- 10 oz. USDA Choice Sliced Flank Steak
- 4 oz. Bacon

\*Contains: milk, eggs, wheat

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, Large Non-Stick Pan



## Blue Cheese Fondue Steak Sandwich

with BBQ-spiced oven fries

NUTRITION per serving—Calories: 920, Carbohydrates: 85g, Fat: 43g, Protein: 50g, Sodium: 1621mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potato** from meal bag and store at room temperature

### Customize It Instructions

- If using **flank steak**, follow same instructions as steak strips.
- If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. Place on sandwich

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



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### Prepare the Ingredients

- Cut **potatoes** into ½" fries.
- Core **tomato** and cut into ½" rounds.
- Halve and peel **onion**. Slice halves into thin strips.
- Separate **steak strips** into a single layer and pat dry.



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### Bake the Fries

- Place **potato sticks** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, **seasoning rub**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer and bake in hot oven until lightly browned, 28-30 minutes, gently flipping halfway through.
- While potatoes bake, caramelize onions.



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### Caramelize the Onions

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **onion** and a pinch of **salt** to hot pan. Cover, and cook undisturbed until starting to soften, 5 minutes.
- Uncover, and stir occasionally until onion is lightly caramelized, 10-15 minutes.
- *If pan becomes dry, add water 1 Tbsp. at a time.*
- Remove from burner.



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### Cook the Steak Strips and Sauce

- After onions have cooked 5 minutes, place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **steak strips** to hot pan and stir occasionally until no pink remains, 4-6 minutes.
- Transfer steak strips to a plate. Keep pan over medium-high heat.
- Add **Alfredo sauce** and 2 Tbsp. **water** to hot pan. Bring to a simmer, stirring constantly, 1-2 minutes.
- Once simmering, remove from burner.



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### Toast Buns and Finish Dish

- Place **buns** cut side down directly on rack in hot oven and bake until warm and lightly toasted, 3-4 minutes.
- Plate dish as pictured on front of card, placing **sauce** on bottom bun and topping with **tomatoes**, **steak strips**, **caramelized onion**, **blue cheese** (to taste), and top bun. Bon appétit!